



Mafaldine pomodoro gamberetti

Delicious pasta with a spicy tomato sauce and a light, airy basil foam



Easy



4 Servings



25 min.



We love pasta! And pasta is always a hit! Italian cuisine never ceases to amaze us with its countless varieties of pasta. The best part: This staple ingredient is quick to prepare and can be used in a wide variety of sophisticated dishes, tailored to your taste—con tanto amore e fantasia. That's why we like to make a little extra pasta, which we enjoy with friends and family or savor ourselves over the next few days, pairing it with different ingredients or a delicious pesto. Buonissimo!

Ingredients

400 g mafaldine (or another type of pasta)
1 can ORO di Parma chopped tomatoes, spicy
1 tbsp ORO di Parma tomato paste with seasoned vegetables
12 jumbo shrimp
50 ml white wine
1 stalk of celery
1–2 onions
1 carrot
1 clove of garlic
1 lemon
½ bunch of basil
200 ml cream
¼ bunch of parsley
Salt and black pepper
olive oil

Step 1: The Preparation

First, prepare the vegetables. Wash the celery, peel the carrot and the onion, and dice everything into small cubes. Place the cubes in a bowl. Next, finely chop some basil and parsley and place them in two separate small bowls. You'll need the herbs in the next steps.

Step 2: Sauté the vegetables and cook the pasta

Now heat the olive oil in a pot. Sauté the vegetables in it and add a little parsley. Next, add the tomato paste and a can of chunky, spicy tomatoes to the sautéed vegetables; these give the dish a pleasantly spicy flavor and a nice kick. Salt and pepper round out the sauce perfectly. Cover and let it simmer briefly. In the meantime, cook the mafaldine or another type of pasta of your choice according to the package directions. Tip: Use pasta with a rough surface. It absorbs the sauce best.

Step 3: Sauté the shrimp

While the sauce simmers away, filling the kitchen with a wonderful aroma, and the pasta slowly cooks, place a skillet on the stove. Heat a little olive oil and thinly slice the garlic. Now sear the jumbo shrimp on each side over high heat. If you place half a lemon in the pan with the cut side down and add the garlic, these flavors will immediately infuse the shrimp. Sprinkle a little parsley on top, deglaze with a splash of white wine, and let everything simmer together briefly.

Step 4: The Basil Foam

Next, bring the cream to a boil in a saucepan and let it reduce slightly. Add a little salt and pepper and grate some lemon zest over it. Add a splash of white wine here as well. Now sprinkle in a handful of basil leaves and purée everything into a light, airy foam.☞

Step 5: The Finale

Arrange the mafaldine on a plate. Pour the spicy tomato sauce over them and top with the flavorful shrimp. Finish the dish with a few spoonfuls of basil foam to give it a special touch. E fatto!☞

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